

Nigiri (Finger) Sushi

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This three-ingredient sushi recipe is different than a sushi roll because it is not rolled at all. Rather, rice balls are gently stuffed with bite-sized pieces of wasabi and fish, which are then dipped into soy sauce for a quick and satisfying meal.

Ingredients:

4 ounces raw fish of choice (such as salmon or tuna)
1 tablespoon wasabi paste, to taste
1 cup cooked sushi rice
¼ cup soy sauce, for serving

Directions:

1. Lay the fish on a plate and spread the wasabi paste along the middle of the fillet. Slice the fish into bite-sized pieces., about ¼-inch to ½-inch thick.
2. Moisten hands with cold water and place a small ball, about 2 tablespoons, of sushi rice in your palm.
3. Firmly press one or two pieces of fish, depending on the size, onto the rice. Use your hands to shape it into an oblong log.
4. Serve with soy sauce for dipping.